



Phone 0404943069 email:admin@goldfieldscatering.com.au

Pottery Function Centre Complete Wedding Package

Two course buffet

Hot and cold savories served to your guest for approx 40 min

Main Course

- Tender hot roast beef with traditional home-style gravy.
- Succulent roast pork carved off the bone with apple sauce and crisp crackling.
- Hot freshly baked Idaho potatoes with sour cream and chives.
- Honey Carrots
- Chicken and cold meat platters with a selection of cheeses, sundried tomatoes and olives.
- Medley of fresh vegetables of the season.
- Prawns with Mango and Lemon Salsa & Marinated Mussels and Squid
- Cauliflower Au gratin
- Roasted honey & Mustard pumpkin
- Five Freshly Prepared salads
- Crusty Dinner rolls.
- Applesauce, horseradish and mustard.

Dessert (choice of 3)

- Apple and peach crumble
- Peppermint crunch chocolate mousse
- Individual Pavlova with fresh fruits of the forest
- Hawaiian fruit salad (mango, banana, strawberry and kiwi)
- Baked lemon & Lime tart
- Apple strudel cream brandy custard
- Traditional Golden syrup dumplings

All served with fresh whipped cream.

Price includes:

- **Use of grounds for ceremony ,photographs and venue hire (no byo)**
- **Linen table clothes, serviettes and chair covers+ sashes**
- **Bridal Table and Cake Table dressed**
- **Beverage package including all Australian Beer, Local House Wine, Soft Drink and Champagne for a period of 5 ½ hours**
- **In house DJ for 5 ½ hours**
- **Cake Cutting and service**

Package \$115.50per person GST included

Function Name

Function Date

Function Address Bendigo Pottery Function Centre

Function Type Wedding



Phone 0404943069 email: admin@goldfieldscatering.com

Pottery Function Centre Complete Package

Hot and cold savories served to your guest for approx. 40 min

Soup/Entrée

- Yarra Valley Three Cheese & Candied Leek Tart W/ Wild Roquette Salsa Verdi
- Smoked Chicken, Roasted Capsicum, Baby Spinach & Herb Crepe Layered Gateaux w/ Mesclun Greens & Vinaigrette

Main Course (choice of 2)

- Grange Estate Premium Yearling Beef Steak, House Aged For Four Weeks, Grilled To Medium And Served On Creamy Mash Potato & Seasonal Greens W/ A Cleveland Shiraz Jus
- Rolled Pork Loin Roasted Whole & Carved To Individual Medallions on a Medley of Roasted & Steamed Vegetables W/ Homemade Hot Apple Chutney & A Honey Caraway Glaze
- Free Range Chicken Breast, Slow Oven Baked, W/ A Chicken, Semi Dried Tomato & Basil Veloute Sauce, On Garlic & Thyme Roasted Chats & Spring Vegetables
- Pistachio & Orange Dusted Atlantic Salmon Fillet, Oven Baked, With A Citrus Beurre Blanc On Vegetable Stock Poached Turned Potatoes & Steamed Vegetables

Dessert (choice of 2)

- Wildberry Unbaked Cheesecake W/Chocolate Shards & Choc/Orange Sauce
- "Death by Chocolate", Flourless Chocolate Cake Layered With Chocolate Genache W/ Raspberry Couli & Rich Cream
- Steamed Sticky Date Pudding W/ Rich Cream & Strawberry Shortbread & Butterscotch Sauce
- Lemon Curd Tart W/ Soft Meringue Quinelle & Fruit Salsa

Price includes:

- **Use of grounds for ceremony, photographs and venue hire (no byo)**
- **Linen table clothes, serviettes and chair covers+ sashes**
- **Bridal Table and Cake Table dressed**
- **Beverage package including all Australian Beer, Local House Wine, Soft Drink and Champagne for a period of five and a half hours**
- **In house DJ for a period of five & a half hours**
- **Cake cutting and service**

Package \$122.50 per person GST included

Function Name

Function Date

Function Address Bendigo Pottery Function Centre

Function Type Wedding

Function Time